EMILIANA
ORGANIC VINEYARDS

# NOVAS

RIESLING

VINTAGE: 2019

D.O.: Bío Bío Valley

VARIETIES: 100% Riesling

BOTTLING DATE: December 2019

| ANALYSIS | |
|---|---|
| *Alcohol* | 13.6° Vol% |
| *Residual Sugar* | 5.79 g/L |
| *Total Acidity (tartaric acid)* | 5.75 g/L |
| *pH* | 3.02 |
| *Total SO2 at bottling* | 0.078 g/L |

WINE OF CHILE




**VINEYARD OF ORIGIN:** Fundo Quitralman, Mulchén.

**VINEYARD DESCRIPTION:** Located 500 km to the south of Santiago. The vines are located on hills and trellised to vertical shoot position and oriented north to south.

**YEAR PLANTED AND DENSITY:** planted in 2009, 3,300–4,000 plants/hectare.

**YIELD:** 10 tons/65 HL per hectare.

**SOIL:** Reddish clay-loam.

**CLIMATE**: The 2018–2019 season had favorable conditions in spring, allowing for an even bud break. There were a few frosts at the end of the season that moderated the fruit load. Summer was warm and there was no precipitation during the harvest period.

**HARVEST:** Manual, April 16-18, 2019

**VINIFICATION CELLAR:** Las Palmeras

**VINIFICATION:** The handpicked grapes were transported by truck to the Las Palmeras facility for processing. They were pressed at distinct levels of pressure. The must was decanted, and the turbidity levels were adjusted to approximately 250 NTU. Selected yeasts were added, and two-thirds of the must fermented in neutral barrels. The remaining third fermented in stainless steel tanks at low temperatures (12–14ºC) to preserve the aromas and freshness in the wine. Once fermentation was complete, the new wine was left in contact with its fine lees with periodic stirring (batonnage). Prior to bottling, the wine was fined with adjusted doses of bentonite and cold stabilized to prevent any future tartaric precipitation.

**AGEING**: 8 months in neutral barrels, foudres, and stainless-steel tank.

**PRODUCTION:** 4,300 9-liter cases.

**TASTING NOTES**: : The wine is clear golden yellow in color with fruity aromas of quince, pear, and notes of citrus. The palate has good volume and longitude, and a hint of sweetness that is very well balanced with its vibrant acidity.

**FOOD PAIRING**: Ideal with dishes featuring lean meats, fish, and shellfish. With its freshness it also works well with vegetarian dishes and Asian cuisine.